

Extension of *Viquipèdia* articles *Lactic acid bacteria* and *Lactobacillus*

OBJECTIVES

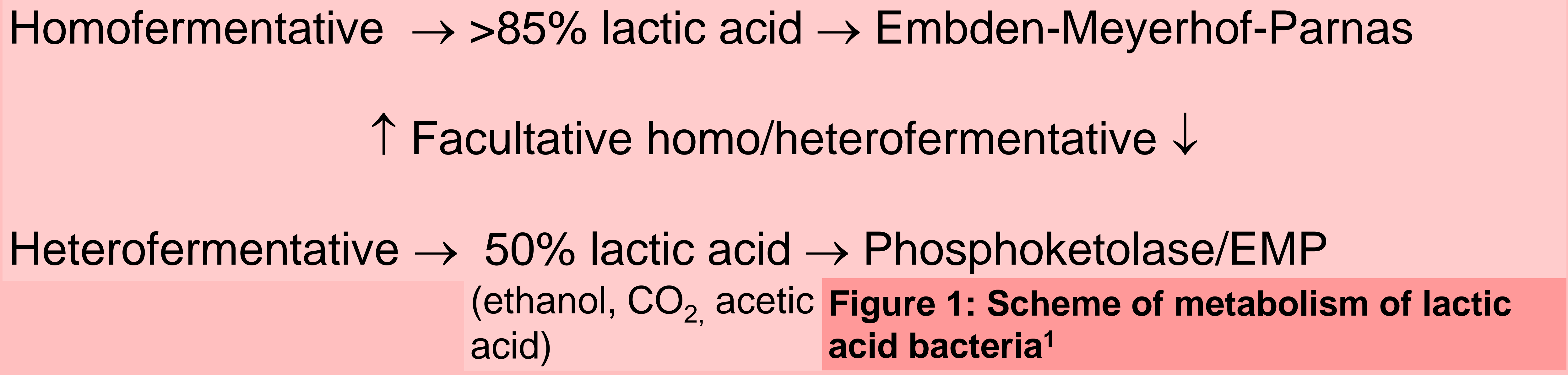
- To improve *Viquipèdia* articles about lactic acid bacteria and *Lactobacillus*
- To describe the characteristics of lactic acid bacteria and its applications
- To update the genus *Lactobacillus*

LACTIC ACID BACTERIA

1. CHARACTERISTICS

- Gram +
- Catalase –
- ↓ G-C %
- Neutrophile: pH 5-8
- Non-spore forming
- Obligate/facultative anaerobic

2. METABOLISM

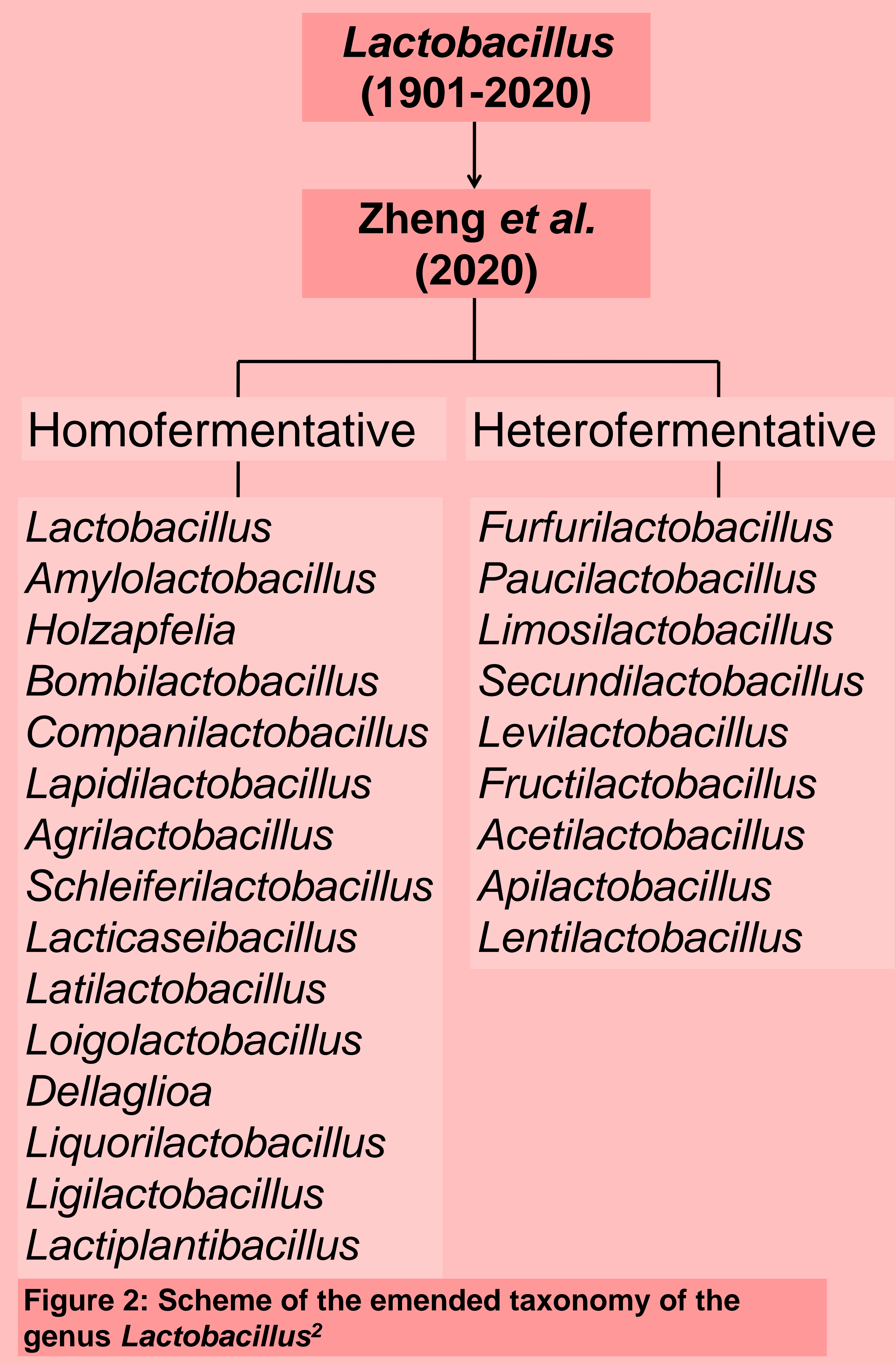


3. INDUSTRIAL APPLICATIONS

Biopreservation	Starter cultures	Probiotic
<ul style="list-style-type: none">•To improve food safety and to extend the shelf life•Organic acids, CO₂, H₂O₂, diacetyl, natamycin, bacteriocins	<ul style="list-style-type: none">•Used in lactic fermentations•Mesophilic/Thermophilic	<ul style="list-style-type: none">•R. (EC) 178/2002•Qualified Presumption of Safety (QPS)

CONCLUSIONS

1. Lactic acid bacteria are of great importance to the food industry and have many purposes to improve the alimentary products
2. There are none health claims associated with probiotics
3. The genus *Lactobacillus* has been reclassified into 23 new genera plus the emended genus *Lactobacillus*



References:

1.Vinderola G, Ouwehand A, Salminen S, Von Wright A, editors. Lactic Acid Bacteria: Microbiological and Functional Aspects. 5ª ed. CRC Press; 2019. 764 p.

2. Zheng et al. A taxonomic note on the genus *Lactobacillus*: Description of 23 novel genera, emended description of the genus *Lactobacillus* Beijerinck 1901, and union of *Lactobacillaceae* and *Leuconostocaceae*. IJEM. DOI: 10.1099/ijsem.0.004107